

[Redacted]

(b)(3)

From: [Redacted] (b)(3)  
 Sent: Thursday, April 16, 2015 9:55 AM  
 To: [Redacted] (b)(3)  
 Cc: [Redacted] (b)(3)  
 Subject: Facilities Support Feedback Submission - Cashier handles food prep-[Redacted] cafeteria (b)(3)

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[Redacted]

(b)(3)

Subject: Cashier handles food prep-[Redacted] cafeteria (b)(3)  
 Feedback: On February 27'th I got severe diarrhea, after eating salmon from [Redacted] cafeteria. Patient First (b)(3)  
 doctors determined it was a virus or bacteria carried possibly over food. Feeces residue is carried on cash, (b)(3)  
 and can make someone very ill when entering food ingested. Sodexho's cashier at [Redacted] is a very pleasant (b)(3)  
 lady and extremely hard working. However, her management has her preparing - daily - salad ingredients (b)(3)  
 and other food, while simultaneously performing her cashier duties. I've very often seen her running  
 directly from the food, to the cash register, and from the cash register to the food. This is routine there. Is  
 Sodexho's practice of having the cashier also handle food preparation considered ok to Facilities?  
 Additionally, there is no oven at [Redacted], which means much cooked food must be brought over from [Redacted] (b)(3)  
 This could result in food poisoning if the food lays out at [Redacted] before transported to [Redacted] (b)(3)  
 But my message (b)(3)  
 is primarily focused on the first topic -- the cashier concurrently handling food preparations. Thanks very  
 much for listening. Any response would be greatly appreciated.

Submitted By: [Redacted] (b)(3)